Modification History

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| Release | Comments |
| Release 1 | This version released with the FBP Food, Beverage and Pharmaceuticals Training Package Version 1.0 |

| FBPGRA3005 | Conduct rice harvest receivals |
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| Application | This unit of competency describes the skills and knowledge required to coordinate receival, drying and storage procedures during the rice harvesting period.  The unit applies to individuals who work in the rice grain receivals sites who are responsible for receiving paddy rice for storage and preparation of rice seed. They work under minimal supervision and take responsibility for their own work and that of others in their team.  All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation that apply to the workplace  No occupational licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite unit | Nil |
| Unit sector | Grain processing (GRA) |

| Elements | Performance criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Plan rice harvest receivals | 1.1 Plan for equipment preparation in conjunction with harvest schedule  1.2 Assess labour requirements and make recommendations on labour requirements  1.3 Identify the requirements for licences and permits, and ensure they are met  1.4 Identify, select and fit personal protection equipment |
| 2. Receive rice | 2.1 Plan storage requirements to allow segregation by variety  2.2 Evaluate and recommend haulage resources  2.3 Identify strategies and resource requirements for drying grain  2.4 Instruct grain suppliers on procedures to deliver grain at maximum quality  2.5 Maintain work area according to workplace housekeeping standards |
| 3. Monitor moisture content | 3.1 Monitor grain for moisture content against specifications  3.2 Adjust receival operations to control moisture in stored grain according to procedures  3.3 Assess grain to ensure grain is dried to within required moisture level specifications  3.4 Record grain handling information according to workplace procedures |
| 4. Implement harvest receival schedule | 4.1 Manage operating hours to suit harvest resources  4.2 Coordinate equipment operation for maximum efficiency during harvest receivals  4.3 Schedule maintenance and servicing requirements to fit with the harvesting receival plan  4.4 Record harvest schedule information according to workplace procedures |

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| Foundation skills  This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria. | |
| Skills | Description |
| Reading | * Reads and interprets plans, specifications, and other documentation from a variety of sources, and consolidates information to determine rice storage and preparation requirements |
| Writing | * Accurately records and completes organisational documentation using clear language, correct spelling, grammar and terminology when reporting and maintaining rice grain storage records |
| Numeracy | * Make calculations appropriate for measuring and estimating rice weights and volumes for storage * Performs mathematical calculations for testing and interpreting rice samples and results to determine action |
| Oral communication | * Effectively participates in verbal exchanges using collaborative and inclusive techniques, including active listening and questioning and reading of verbal and non-verbal signals to convey and clarify information |
| Navigate the world of work | * Takes full responsibility for following policies, procedures and industry standards * Identifies and acts on issues that contravene relevant policies, procedures and legal requirements |
| Interact with others | * Cooperates with others and contributes to work practices where joint outcomes are expected and deadlines are to be met |
| Get the work done | * Takes responsibility for planning, sequencing and prioritising tasks and own workload for efficiency and effective outcomes * Makes routine decisions and implements standard procedures for routine tasks, using formal decision-making processes for more complex and non-routine situations * Uses the main features and functions of digital tools to complete work tasks and access information |

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| Unit mapping information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPGRA3005 Conduct rice harvest receivals | ZRGRPRH3A Conduct rice harvest receivals | Updated to meet Standards for Training Packages  Minor changes to performance criteria | Equivalent unit |

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| LINKS | Companion Volumes, including Implementation Guides, are available at VETNet  <https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4> |

| TITLE | Assessment requirements for FBPGRA3005 Conduct rice harvest receivals |
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| Performance evidence | |
| An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.  There must be evidence that the individual has conducted rice harvest receival for at least three rice grain varieties, including:   * accessed workplace information to identify rice receival requirements * confirmed supply of necessary equipment and related attachments, materials and services * identified, selected, fitted and used personal protective clothing and equipment * followed workplace health and safety procedures * confirmed supply of necessary equipment and services to carry out set-up operations * monitored the rice harvest receival system and equipment operation to identify out-of-specification results or non-compliance * took corrective action in response to out-of-specification results or non-compliance * diagnosed common faults and rectified or reported equipment failure within level of responsibility and according to workplace procedures * monitored moisture content and taken action to address moisture issues * maintained work area to meet housekeeping standards * managed resources required for rice receival * maintained workplace records. | |

| KNOWLEDGE EVIDENCE |
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| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * purpose and basic operating principles of the rice harvest receival system, equipment and related processes, including: * scheduling requirements * resource requirements * checking/regulating/adjusting work processes * rice harvest haulage resources, including: * company or contractor haulers * combination of trucks and trailers * handling requirements of rice, including: * drying and aeration requirements * effect of ambient conditions * humidity and moisture * visual identification of short, medium and long grain rice varieties used within the organisation * methods of measuring rice condition and controlling the handling and storage conditions * common causes of variation in rice quality/handling/storage practice, and corrective actions required * workplace health and safety hazards and controls * procedures and responsibility for reporting performance information * operation and monitoring of equipment and processes, including: * control panels and systems * shutdown procedures * cleaning procedures * cleaning requirements and status * cleaning records. |

| ASSESSMENT CONDITIONS |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * an industrial rice processing plant or an environment that accurately represents workplace conditions * resources, equipment and materials: * personal protective clothing and equipment * harvest/receival schedule * rice harvest receival equipment * cleaning materials and equipment * specifications: * work procedures, including advice on safe work practices, food safety, quality and environmental requirements * information on equipment capacity and operating parameters * specifications, control points and processing parameters * equipment operating instructions and manuals * sampling schedules and test procedures and equipment * documentation and recording requirements and procedures * communication and recording systems and procedures * cleaning procedures, records/clearance as required.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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